

# FAMILY STYLE MENU

Includes a seasonal green salad served family style with balsamic vinaigrette and ranch dressing, artisan bread basket with infused dipping oil, pre-set water with a self-serve beverage station including regular and decaffeinated coffee, iced or hot tea, linens, napkins, china, flatware and full service staff

Includes two Cocktail Hour Appetizers, one of which can be passed or served tableside for no additional charge

## ENTREES

Choice of Two

### PINEAPPLE GLAZED SMOKED HAM

Thick sliced ham with pineapple glaze

### BLACKENED CHICKEN

Blackened chicken with smoky tasso cream sauce flavored with cured ham

### ASIAGO CHICKEN

Lightly breaded and topped with sweet creamy asiago cheese sauce

### CHICKEN MARSALA

Traditional Marsala wine mushroom sauce

### SLOW ROASTED ROSEMARY CHICKEN WITH NO JUS

Bone-in chicken breast marinated with olive oil, lemon juice and rosemary, served with chicken jus

### CARIBBEAN JERK CHICKEN

Grilled marinated chicken breast covered with fresh pineapple mango salsa

### CHICKEN CORDON BLEU

Tender marinated chicken stuffed with prosciutto ham and cheese, rolled in our blend of breadcrumbs, thyme, butter, salt and pepper and cooked to perfection making this classic dish the perfect entrée

### ITALIAN STUFFED CHICKEN

Chicken breast stuffed with our house blend of seasonings and Italian cheese medley, topped with marinara

### FOUR CHEESE STUFFED SHELLS

Jumbo shells filled with a blend of Italian cheeses and topped with marinara

### PORK SCALLOPINI

Tender roasted pork in a creamy sage sauce

### FLANK STEAK

Tender, juicy biased cut steak served in a sweet teriyaki or maple bourbon glaze

### SPIRALED FAJITA STEAK

Thinly sliced flank steak grilled to perfection and filled with julienned vegetables, seasoned with olive oil, salt and pepper, and fresh rosemary

### BEEF TIPS

Braised beef tenderloin tips slow cooked in rich burgandy mushroom sauce

### BRAISED BEEF SHORT RIBS

Slow cooked until tender in rich demi au jus

### PENNE PASTA WITH NO CHICKEN

Pesto sauce made with basil and pine nuts, grilled chicken and asparagus topped with romano cheese

### PASTA WITH MEATBALLS

Pasta with marinara sauce and house-made beef and pork blend baked meatballs

## SIDES

Choose one from each category

### Vegetables:



Chef's Roasted Seasonal Vegetables   




Vegetable Orzo Pasta 

Honey Glazed Carrots  

Fresh Green Beans with Bacon and Onion 

Oven Roasted Brussel Sprouts   

Southern Style Corn with Red Peppers  

Roasted zucchini, yellow squash and onions   


Roasted Asparagus   

### Starch:


Penne Pasta with Marinara  , Alfredo  or Pesto  


Roasted Garlic Mashed Potatoes  

Smashed Red Skin Potatoes 

Gourmet Macaroni & Cheese 



Au Gratin Potatoes 

Broccoli Rice Casserole 

Baked Potato Wedges 

Parsley New Potatoes  

Wild Rice Pilaf

Sweet Potatoes  

Third entrée available additional 5 pp  
Third side option available additional 3.50pp

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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